

# DINNERLY



## Four Cheese Ravioli

with Basil Pesto and Baby Spinach



25 minutes



2 Servings

These plump pasta parcels are packed with four cheeses, and cook in minutes. Simply toss with basil pesto, fresh tomato and spinach leaves for a crowd-pleaser that's on the table pronto!



#### WHAT WE SEND

- 1 onion
- 1 tomato
- 325g four cheese ravioli <sup>1,3,7</sup>
- 20g walnuts <sup>15</sup>
- 50g basil pesto <sup>7,15</sup>
- 50g baby spinach leaves

#### WHAT YOU NEED

- 1½ tbs olive oil

#### TOOLS

- large saucepan
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

#### ALLERGENS

Gluten (1), Egg (3), Milk (7), Tree Nuts (15).  
May contain traces of other allergens.

#### NUTRITION PER SERVING

Energy 750kcal, Fat 47.0g, Carbs 53.1g,  
Proteins 28.5g



#### 1. Prep ingredients

Bring a large saucepan of salted water to the boil for the ravioli. Finely chop the **onion**. Cut the **tomato** into 2cm chunks.



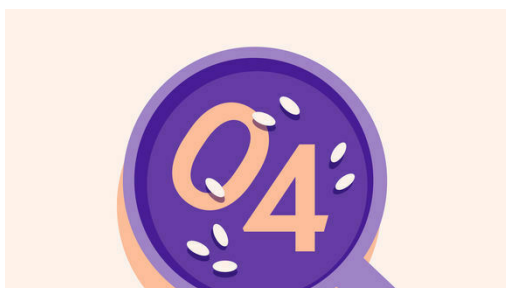
#### 2. Cook ravioli

Cook the **ravioli** in the pan of boiling water for 3 mins or until al dente. Reserve **80ml (⅓ cup) cooking water**, then drain the ravioli.



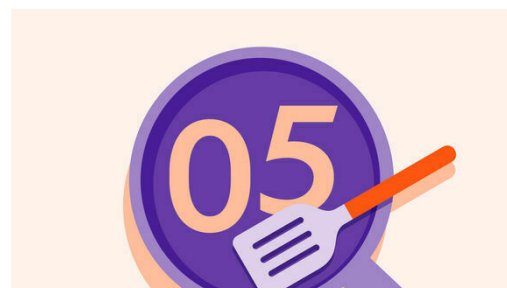
#### 3. Toast walnuts

Meanwhile, cook the **walnuts** in a cold medium deep frypan over medium heat, tossing, for 3-4 mins until toasted. Remove from the pan. Heat **2 tsp olive oil** in the same pan over medium heat. Cook the **onion**, stirring occasionally, for 2-3 mins until softened.



#### 4. Finish pasta

Add the **pesto** and **reserved cooking water** to the onion and bring to the boil. Cook for 1 min, then reduce the heat to medium. Add the **spinach, tomato, ravioli** and **1 tbs olive oil** and gently stir until the spinach is wilted. Taste, then season with **salt and pepper**. Remove the pan from the heat.



#### 5. Serve up

Roughly chop the **walnuts**. Divide the **ravioli** among bowls, scatter over the walnuts and enjoy!



#### 6. Make it yours

Like it extra cheesy? If you have any on hand, grate some cheddar or parmesan over the ravioli before serving.